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smaller pieces of hardwood 1 inch wide by 7.5 inches... Begin by placing the 3 larger pieces of wood together to create the body of the oven door. The 3 smaller pieces will be... Obtain 18 screws which are ... [How To Build A Wood Fired Oven Door - DIY Pizza Oven Forum](#) It's a double chamber cob oven with a chimney stack in the style of a dragon's head. Cob ovens are stacked with wood and fired to heat the oven chamber. The ashes are removed to bake food like pizza at around 900F (480C). [100 Cob / Earthen / Wood-Fired Oven : build & recipes ...](#) Specialists in the design, supply and build of Grand-Mere wood-fired ovens and gas pizza ovens, bakery ovens, outdoor kitchens and accessories like fire pits and bbq's. Distributor of French made Grand-Mere wood-fired ovens for homes, gardens, pizzerias and bakeries in the UK. Wood-firedoven.co.uk - superb Grand-Mere pizza+bakery ovens You have to use fire bricks, not regular red bricks, for a wood-fired oven, because regular bricks simply can't stand up to the high heat, and don't soak up and retain heat the way fire bricks do. A herringbone pattern floor of full sized fire bricks was set down first. The rest of

the dome was built out of fire bricks cut in half.

Catering for people who want a traditional looking outdoor wood burning oven. Firstly look at the space you have and decide what design will fit your area best. Then look at how much input you would like to put in to your oven build and choose which kit most suits your needs.

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